

CLAIM AMENDMENTS

The following listing of the Claims replaces all previous versions of the Claims.

1. (Currently Amended) A method for reducing the level of asparagine in a corn-based food material to a level of asparagine that is less than the level of asparagine in a substantially similar corn-based food material processed in a similar manner without an asparagine-reducing enzyme, comprising adding ~~an~~ the asparagine-reducing enzyme to the food material before heating.
2. (Original) The method of claim 1, wherein said asparagine-reducing enzyme is asparaginase.
3. (Original) The method of claim 1, wherein the level of asparagine is reduced by at least about 10%.
4. (Original) The method of claim 1, wherein said asparagine-reducing enzyme is an enzyme capable of hydrolyzing the amide group of free asparagine.
5. (Currently Amended) A method for reducing the level of asparagine in a corn-based food material to a level of asparagine that is less than the level of asparagine in a substantially similar corn-based food material processed in a similar manner without an asparagine-reducing enzyme, comprising:
 - (1) adding ~~the~~ an asparagine-reducing enzyme to the corn-based a food material, wherein said corn based food material comprises asparagine;
 - (2) optionally mixing the enzyme with the corn based food material;
 - (3) allowing a sufficient time for the enzyme to react with the asparagine; and
 - (4) optionally deactivating or optionally removing the enzyme.
6. (Canceled)
7. (Canceled)
8. (Currently Amended) The method of claim 5 ~~7~~, wherein said asparagine-reducing enzyme is asparaginase.
9. (Currently Amended) The method of claim 5 ~~7~~, wherein said asparagine-reducing enzyme is an enzyme capable of hydrolyzing the amide group of free asparagine.
10. (Currently Amended) A method for reducing the level of acrylamide in corn-based food products to a level of acrylamide that is less than the level of acrylamide in a substantially similar corn-based food product processed in a similar manner without an asparagine-reducing enzyme, comprising:
 - (1) adding ~~an~~ the asparagine-reducing enzyme to a corn-based food material, wherein said corn-based food material comprises asparagine;

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U.S. Application Serial No. 10/603,279
RCE filed on April 7, 2006

3

- (2) optionally mixing the enzyme with the corn-based food material;
- (3) allowing a sufficient time for the enzyme to react with the asparagine;
- (4) optionally deactivating or optionally removing the enzyme; and
- (5) heating the corn-based food material to form the finished corn-based food

product.

11. (Currently Amended) ~~A~~ The corn-based food material according to claim 1, wherein the level of asparagine in said corn-based food material is reduced by at least about 10%.

12. (Original) The corn-based food material of claim 11, wherein the level of asparagine in said corn-based food material is reduced by at least about 30%.

13. (Original) The corn-based food material of claim 12, wherein the level of asparagine in said corn-based food material is reduced by at least about 50%.

14. (Original) The corn-based food material of claim 13, wherein the level of asparagine in said corn-based food material is reduced by at least about 70%.

15. (Original) The corn-based food material of claim 14, wherein the level of asparagine in said corn-based food material is reduced by at least about 90%.

16 - 20 (Canceled)

21. (Currently Amended) ~~A~~ The corn-based food material according to claim 10, wherein the level of acrylamide in said corn-based food material is reduced by at least about 10%.

22. (Original) The corn-based food material of claim 21, wherein the level of acrylamide in said corn-based food material is reduced by at least about 30%.

23. (Original) The corn-based food material of claim 22, wherein the level of acrylamide in said corn-based food material is reduced by at least about 50%.

24. (Original) The corn-based food material of claim 23, wherein the level of acrylamide in said corn-based food material is reduced by at least about 70%.

25. (Original) The corn-based food material of claim 24, wherein the level of acrylamide in said corn-based food material is reduced by at least about 90%.

26 - 40 (Canceled)

41. (Currently Amended) An article of commerce comprising:

- (a) a corn-based food product, wherein said corn-based food product has a ~~reduced~~ level of acrylamide that is less than the level of acrylamide in a substantially similar corn-based food product processed in a similar manner without an asparagine-reducing enzyme;

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U.S. Application Serial No. 10/603,279
RCE filed on April 7, 2006

4

- (b) a container for containing the corn-based food product; and
 - (c) a message associated with the container;
wherein said message associated with the container informs the consumer that the corn-based food product contains a reduced level of acrylamide.
42. (Original) The article of claim 41, wherein said message informs the consumer that the corn-based food product is low in acrylamide.
43. (Currently Amended) An article of commerce comprising:
- (a) a corn-based food product, wherein said corn-based food product has a reduced level of asparagine that is less than the level of asparagine in a substantially similar corn-based food product processed in a similar manner without an asparagine-reducing enzyme;
 - (b) a container for containing the corn-based food product; and
 - (c) a message associated with the container;
wherein said message associated with the container informs the consumer that the corn-based food product contains a reduced level of asparagine.
44. (Original) The article of claim 43, wherein said message informs the consumer that the corn-based food product is low in asparagine.

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